

Please amend claim 1 to read as follows:

1. A process for the preparation of protein hydrolysates from soy flour using a fungal protease, said process comprising the steps of
- (i) preparing an aqueous slurry of defatted soy flour having 6-12% w/v of solid content;
 - (ii) subjecting the said slurry to a first hydrolyzation using the fungal protease at pH 7-8 and temperature $43 \pm 5^{\circ}\text{C}$ for 1 to 3 hours to get 20-40% degree of hydrolysis (DH);
 - (iii) subjecting the slurry obtained in the step (ii) to a second hydrolyzation using papain at temperature $53 \pm 5^{\circ}\text{C}$ for 0.5 to 1.5 hours under stirring till 30 – 45% DH is obtained;
 - (iv) inactivating residual enzymes in a known manner; and
 - (v) separating solids and drying a clarified supernatant thus obtained to get protein hydrolysates,

wherein threshold perception of bitterness of the protein hydrolysates of the step (v) is greater than 2g %.

Please cancel claim 11 without prejudice or surrender of the invention therein.

REMARKS

The present amendment is in response to the Office Action mailed June 17, 2002, in which Claims 1-18 were rejected. Applicants have thoroughly reviewed the outstanding Office Action including the Examiner's remarks and the references cited therein. The following remarks are believed to be fully responsive to the Office Action and, when coupled with the amendments made herein, are believed to render all claims at issue patentably distinguishable over the cited references. Favorable reconsideration and allowance of the present application are respectfully requested in view of the foregoing amendments and the following remarks.

Claims 1-10 and 12-18 are presently pending in the application. Claim 1 has been amended to incorporate the limitation of claim 11, and claim 11 has been cancelled accordingly.